Electrolux

air-o-convect Electric Hybrid Convection Oven 62

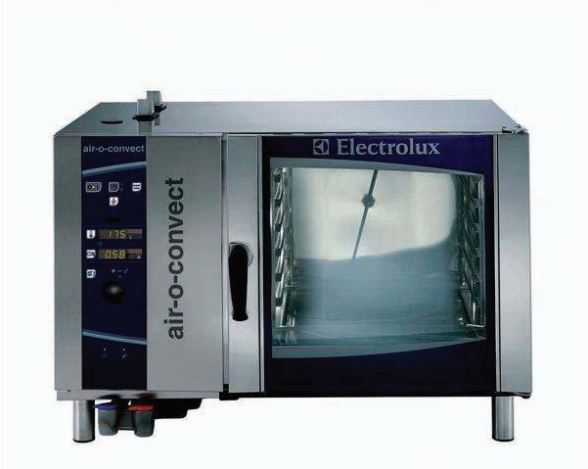
ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA# _____



air-o-convect

Electric Hybrid Convection Oven 62

269281 (AOS062ECM2)	Electric Hybrid Convection Oven 62 208 V/3ph/60Hz - 59A

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-convect Hybrid Convection Oven.
air-o-convect performs all of the functions of a convection oven and has a boilerless steaming function to add and retain moisture for high quality, consistent cooking cycles. Cooking modes include a convection (hot air) cycle (77 °F-572 °F/25 °C-300 °C) with an automatic moistener with 11 settings from zero to high moisture, double step cooking process, automatic pre-heating, a hold function and automatic rapid cooling. All 304 stainless steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. IPX5 (NEMA 4) spray water protection certification.
air-o-clean™ automatic and built-in self cleaning system.

Half day chef training included.
Covered by Electrolux Platinum Star® Service Program, two-year parts and one-year labor warranty, installation start-up and performance checkup after one year from installation.

Main Features

- Dry hot convection cycle (77 °F-572 °F/25 °C to 300 °C) ideal for low humidity baking.
- Automatic moistener (11 settings) for boilerless steam generation.
  - 0 = no additional moisture
  - 1-2 = low moisture (stewed vegetables)
  - 3-4 = medium low moisture (au gratin vegetables, roasted meat and fish)
  - 5-6 = medium moisture (small portions of meat and fish)
  - 7-8 = medium-high moisture (large pieces of red meat)
  - 9-10 = high moisture (large pieces of white meat, baking and rethermalization of pre-cooked food)
- Double step cooking (first phase with moisture, second phase dry for browning).
- Core temperature probe.
- Variable fan speed (radial fan): full speed or pulse ventilation (Hold) for baking and slow cooking.
- Hold function for keeping food warm at the end of a cycle.
- Exhaust valve electronically controlled to extract excess humidity.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Electrolux Platinum Star® Service package included:
  - 2-year parts, 1-year labor warranty.
  - Start-up installation check.
  - Equipment check-up after 12 months from installation.
  - Half day chef training session.

Construction

- IPX 5 (NEMA 4) spray water protection certification for easy cleaning.
- All 304 stainless steel construction.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Included Accessories

• 3 of single 304 stainless steel full-size grid (21"x26")	PNC 922076

Optional Accessories

• Pair of chicken racks (8 x 2.7 lbs chickens per rack)	PNC 922036
• Trolley for rack cassette for air-o-system 102	PNC 922042
• Roll-in rack support for air-o-steam 102	PNC 922047
• Non-stick universal pan (12"x20"x3/4")	PNC 922090
• Non-stick universal pan (12"x20"x1 1/2")	PNC 922091
• Non-stick universal pan (12"x20"x2 1/2")	PNC 922092
• Aluminum combi oven grill (12"x20")	PNC 922093
• Frying griddle	PNC 922215

Approval: _____

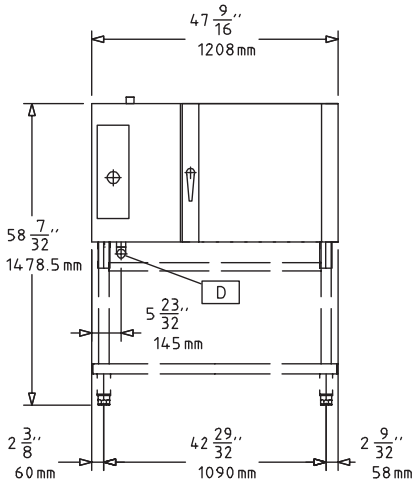
Electrolux Professional
www.electroluxusa.com/professional
electroluxprofessional@electroluxusa.com

Electrolux
air-o-convect
Electric Hybrid Convection Oven 62

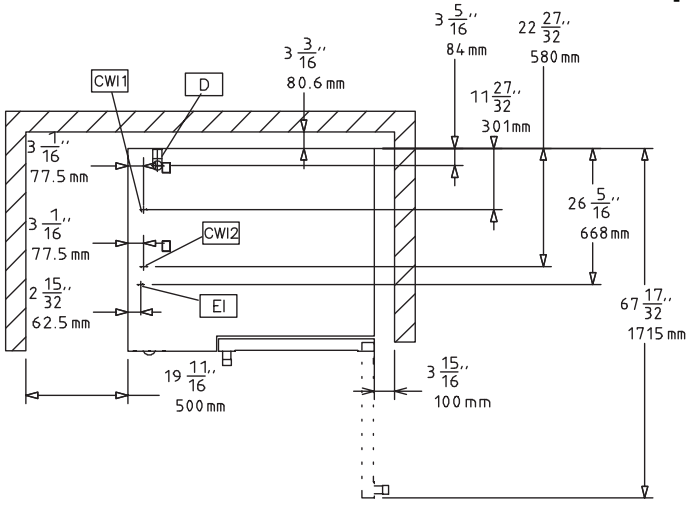
Electrolux

air-o-convect Electric Hybrid Convection Oven 62

Front

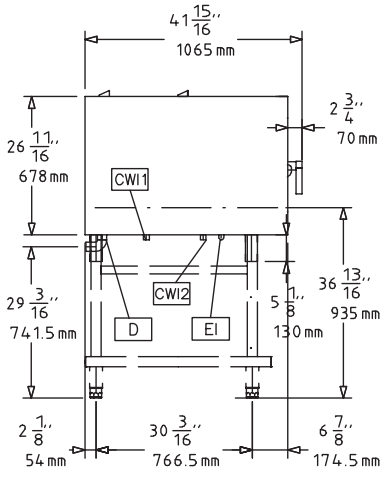


Top



CWI = Cold Water inlet
D = Drain
DO = Overflow drain pipe
EI = Electrical connection
WIC = Cooling water inlet

Side



Electric

Supply voltage:	
269281 (AOS062ECM2)	208 V/3 ph/60 Hz
Amps:	58
Connected load:	21 kW
Circuit breaker required	

Water

Water inlet "CW" connection	3/4" unfiltered drinking water
Total hardness:	5-50 ppm
Water consumption (gal./hr.):	Min: 0.09 Max: 2.77
Pressure:	15-36 psi (1-2.5 bar)
Drain "D":	1 1/4" connection

Electrolux *recommends the use of treated water, based on testing of specific water conditions.*

Please refer to user manual for detailed water quality information

Installation

Clearance:	2" (5 cm) rear and right hand sides
Suggested clearance for service access:	20" (50 cm) left hand side

Capacity

Sheet pans:	6 - 18''x 26''
Steam pans:	12 - 12" x 20"
Half size sheet pans:	12 - 13" x 18"
GN:	6 - 2/1 containers
GN:	12 - 1/1 containers
Max load capacity:	106 lbs. (480 kg)

Key Information

Net weight:	353 lbs (160 kg)
Shipping width:	49 13/16" (1265 mm)
Shipping depth:	44 11/16" (1135 kg)
Shipping height:	41 15/16" (1065 mm)
Shipping weight:	406 lbs (184 kg)
Shipping volume:	53.99 ft.³ (1.53 m³)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.